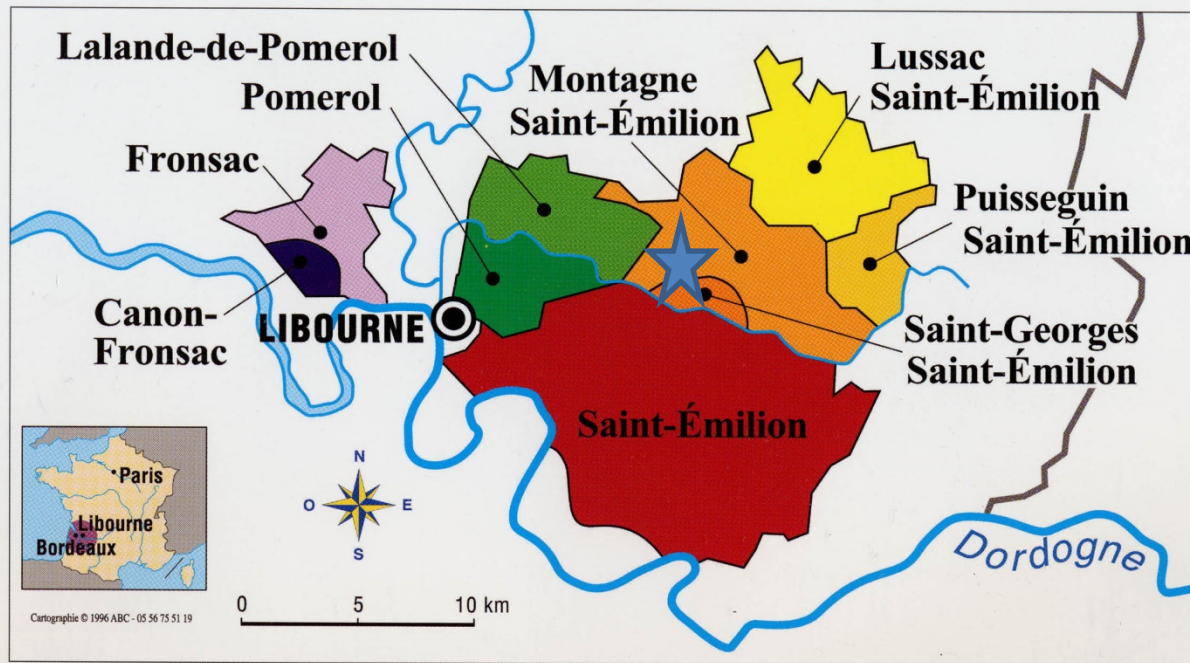


Chateau Lamarsalle

Montagne Saint Emilion

SAINT-ÉMILION • POMEROL • FRONSAC



Carte des appellations - Taste description of wines - Die Karte der Appellationen.

Location: Montagne – Soil Types: Limestone and Clay with Alluvial Sands

Chateau Lamarsalle

Montagne Saint Emilion

- 60% Cabernet Franc, 40% Merlot
- Very low yields for the appellation, 80% manual harvest, 40 to 50 year old vines
- 20 to 30 days of vinification in thermo-regulated concrete tanks, aged in concrete tanks then in 1 to 5 year old French oak barriques (250 liters) for 9 to 12 months
- Bottled un-fined and unfiltered, aged in the bottle for at least 1 year before release

Chateau Lamarsalle

Montagne Saint Emilion

- Demeter certified, vineyard work almost identical to Chateau Ferran Saint Pierre
- Sulphur added at bottling, all other sulfites are naturally occurring
- A vineyard returning to a more natural state: vines being removed to plant fruit trees, pine trees and other venues for birds to nest (birds eat bugs that eat vines and grapes!)
- An very rare type of wine from St Emilion

Chateau Lamarsalle

Montagne Saint Emilion



Owner and winemaker Nicolas Despagne, a true biodynamic pioneer

Chateau Lamarsalle

Montagne Saint Emilion



Chateau Lamarsalle 2016 and 2017

Chateau Lamarsalle

Montagne Saint Emilion



2015 Harvest